

The Melford Valley



Valentine's Day Menu

£19.95pp

includes a rose, chocolates & Champagne cocktail

Appetiser

Poppadums and chutneys

Starters

Cupids Kebab

Lightly spiced tandoori minced lamb kebabs sandwiched with puree

Baby Mixed Grill

Combination of cubes of chicken, lamb and minced lamb marinated in light spices and barbecued in the clay oven

Vegetarian Platter

Onion bhajee, vegetable samosa and battered potato wedges

Indian Ocean Cakes

Lobster, white crab meat and Bangladeshi fresh water fish stir fried with coriander, turmeric and saffron. Coated in bread crumbs and shallow fried

Main Course

Lamb Xacuti

Tender chunks of lamb marinated in tamarind and mango puree. Cooked in a specially prepared mild to medium thick sauce with onions, ginger and garlic. Served with Sag Aloo and coconut rice

Melford Valley Special Masala

Diced chicken grilled with our chefs special spices, cooked in a spicy creamed sauce and garnished with almonds and sultanas

Haryali Masala

(Staff Favourite) Breast of chicken marinated in spinach, mint and coriander puree. Charcoal grilled in a rich creamy sauce. Served with onion bhajee and Pilau rice

Lamb Madras

Braised lamb with chilli, capsicum and tomato. Served with chick pea masala and garlic rice

Chicken Tikka Masala

Cubes of chicken marinated in a light creamy Masala sauce. Served with Bombay potatoes and Pilau rice

Goat Curry

Diced goat meat curried in rich spices with ginger, garlic, black pepper, capsicum, tomatoes and shallots

Nawabi Chicken

Our signature special cooked in a tamarind sauce with ginger, mango, capsicum and onions. Served with Sag aloo and Pilau rice